

CP641.5
G24E2

HOLIDAY COOKBOOK

Eudora Garrison

**THE LIBRARY OF THE
UNIVERSITY OF
NORTH CAROLINA
AT CHAPEL HILL**



**THE COLLECTION OF
NORTH CAROLINIANA**

Cp641.5
G24e2



**EUDORA'S
HOLIDAY COOK BOOK**



EUDORA'S

HOLIDAY COOK BOOK

FOREWORD

I belong to the group who believes that holiday foods and customs should be traditional.

At my house, we have a green Christmas tree, a table centerpiece of fruits and vegetables mixed with autumn leaves at Thanksgiving, and turkey with cornbread dressing for both occasions.

I like to make the same cookies, fruit cakes and candies year after year — adding a new treat here and there when I come across one that's extra-special.

So, in this little book of holiday recipes, you'll find my faithful favorites. They're not exotic, and they're not quick mixes. But they're delicious and worth your effort.

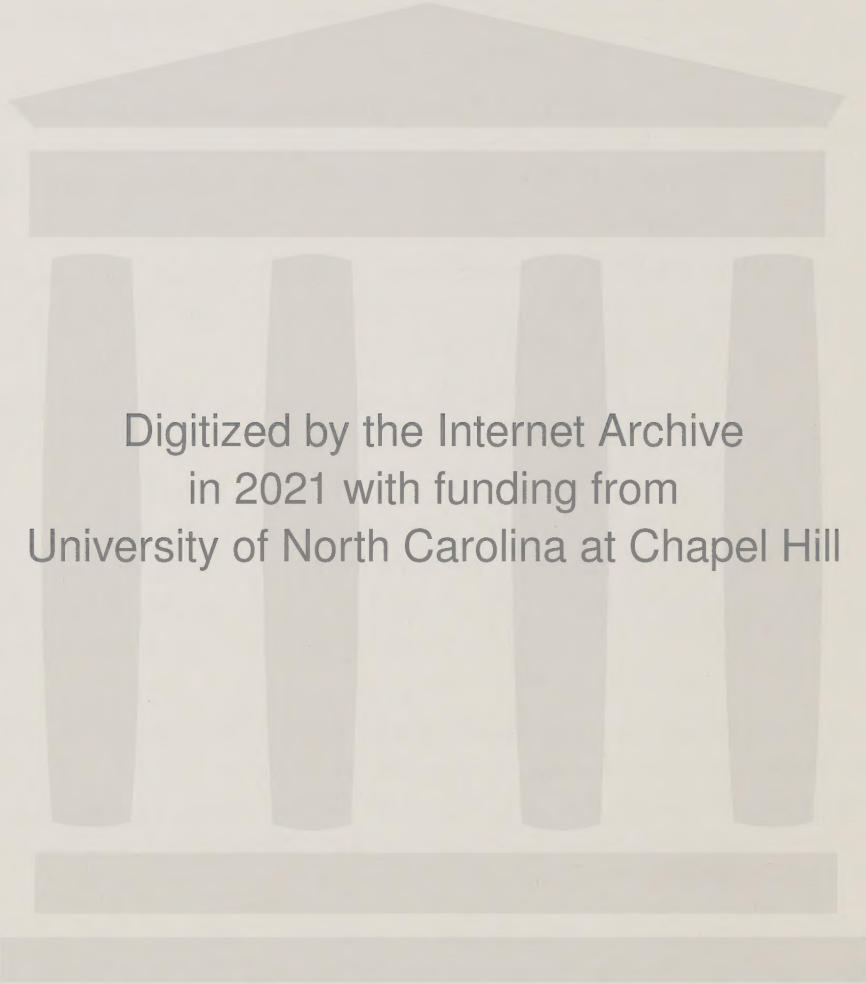
By no means did they all originate in my own kitchen. The majority are from friends, acquaintances and some from the dozens of food releases to which I have access in my profession. I'm grateful for the contributions, most of which I've made many times throughout the years.

The homemaker who hasn't filled her house during the holidays with the incomparable aroma of savory herbs, pungent spices and the enticing blending of butter, sugar, fruits and nuts, bubbling and baking, has missed a joyous part of life that defies description.

The homemaker who hasn't lined up cookies, cakes and candies on her dining room table and packed them into festive packages for friends and family has missed a warm and lovely portion of the spirit of the season.

This little book has cooking treasures that have warmed my heart and made me happy in their making. I just hope that you will try at least a portion of them. I hope that you'll experience the glow that I have when a husband or a friend opens your back door and says: "Um-m-m-m, what is that you're cooking? It smells wonderful!"

Endora Garrison



Digitized by the Internet Archive
in 2021 with funding from
University of North Carolina at Chapel Hill

CAKES

MY OWN DARK FRUIT CAKE

- | | |
|--|---|
| 1 pound granulated sugar | 1 pound currants |
| 1 pound butter (or half butter, half margarine) | 1 small jar blackberry jelly |
| 8 large or 10 medium eggs, separated | 4 raw apples, peeled and diced |
| 1 pound mixed nuts, chopped | 1 cup buttermilk or sour milk |
| 2 pounds seeded raisins, chopped | 1 cup grape juice |
| 1 pound dried figs, chopped | 1 teaspoon soda |
| $\frac{1}{2}$ pound each citron, dates, crystallized cherries and pineapple, chopped | 2 teaspoons baking powder |
| | 2 teaspoons each ground cinnamon, cloves, allspice and nutmeg |
| | 5 cups sifted all-purpose flour |

Cream butter and sugar until light and fluffy. Add beaten egg yolks and mix well. Add jelly and blend thoroughly.

Put soda in milk and add to mixture. Next add one half of flour, which has been sifted with baking powder and spices. Mix and blend well. Add grape juice and blend; then add fruit and nuts which have been coated with other half of sifted flour and dry ingredients. Blend and mix thoroughly.

Finally fold in stiffly beaten egg whites. Turn into greased, paper-lined pans (this will fill two large tube pans, or 4 loaf pans). Bake in 250 to 300-degree oven $3\frac{1}{2}$ to 5 hours, depending on size of pans. Cool on cake racks, remove from pans and wrap carefully for storing. Pour wine or brandy over cakes while warm and before wrapping for storing. Additional wine or brandy may be poured over at intervals during storing period.

Yield: 12 to 14 pounds dark fruit cake.

BEA'S FRUIT CAKE (DARK)

- | | |
|--|--|
| 1/4 pound each orange peel, lemon peel and citron, chopped | 2 cups English walnuts, chopped |
| 1/2 pounds each crystallized pineapple and cherries, chopped | 2 teaspoons, each ground cinnamon, allspice, nutmeg and cloves |
| 1 box (15 ounces) raisins, chopped | 1 bottle (5 fluid ounces) rum sauce |
| 1 package (1/2 pound) figs, chopped | 1 bottle (5 fluid ounces) brandy sauce |
| 1 package (1/2 pound) dates, chopped | 1 cup cooking wine (or orange juice) |
| 1/2 pound mixed chopped crystallized fruits | 1 pound margarine |
| 4 cups all-purpose flour | 1 pound sugar |
| 2 cups pecans or mixed nuts, chopped | 12 eggs, separated |
| | 3 level teaspoons baking powder |

Mix chopped nuts and fruits and set aside. Cream margarine and sugar until light and fluffy. Beat egg yolks slightly and blend into sugar-margarine mixture. Add rum, brandy and wine (or orange juice) and mix well.

Sift together flour and dry ingredients. Add fruit and nuts and coat thoroughly. Lift well-coated fruit and nuts from flour (do not use remaining flour that does not cling to fruit and nuts). Add coated fruit and nuts to other mixture and blend well.

Beat egg whites until stiff and fold into mixture.

Grease two large tube pans and line with greased brown paper or two thicknesses of greased waxed paper. Turn batter into pans up to about 1 1/2 inches from tops. Decorate tops with fruits and nuts. Cut circle of foil with center cut out for pan's tube to go through, and lay lightly over top of each filled pan. Do not press down or seal. Put shallow pan of hot water on bottom rack of oven. Put cakes on next rack over water and bake in 250-degree oven for approximately 6 hours. Pour wine over if desired, cool, wrap and store as instructed for other fruit cake.

Yield: Approximately 12 pounds dark fruit cake.

Note: This amount of fruit cake batter will fill 4 loaf pans, if you prefer this size and shape. If 4 smaller cakes are baked, baking time will be reduced to about 3 1/2 to 4 hours.

NANCY ALYTA'S FRUIT CAKE

- | | |
|---|--|
| 4 cups pecans, chopped | 1 stick butter |
| 1 cups each Brazil nuts and almonds, chopped | 9 eggs |
| 2 cups English walnuts, chopped | 1 cup sifted all-purpose flour (correct) |
| 1/2 pound each crystallized pineapple and citron, chopped | 1 cup sugar |
| 2 1/2 boxes (15-ounce each) golden raisins | 1 1/2 teaspoons ground nutmeg |
| | 1/4 cup wine or brandy |

Cream butter and sugar until light and fluffy; add eggs, one at a time, beating well after each addition.

Sift together flour and nutmeg and mix with fruit and nuts until they are well coated. Add to other mixture, alternately, with wine or brandy. Mix thoroughly, using hands if necessary.

Press this very stiff batter into one large or two smaller greased, paper-lined spout pans. Bake on highest rack from heat in 250-degree oven for one hour. Reduce heat to 200 and continue baking for approximately 4 hours — this is time for large cake. If you make two smaller cakes, reduce baking time about 1 or 1 1/2 hours.

Yield: Approximately 10 pounds of fruit cake.

Note: This cake is neither light nor real dark, but just in between. It slices beautifully in smooth, shiny slices.

MRS. CARR'S LIGHT FRUIT CAKE

- | | |
|-------------------------------------|--|
| 1 pound butter | 1 pound crystallized cherries,
chopped |
| 1 pound sugar | 1 pound crystallized pineapple,
chopped |
| 1 pound flour (4 cups) | 1/2 pound almonds and pecans
mixed, chopped |
| 12 eggs | 3 teaspoons nutmeg |
| 4 teaspoons baking powder | 1 cup flour to coat nuts and
fruits |
| 1 cup orange juice | |
| Grated rinds of 3 oranges | |
| 1 small jar wine jelly | |
| 3 pounds golden raisins,
chopped | |
| 1 pound citron, chopped | |

Cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add jelly and blend well. Add orange juice and rind to mixture, alternately with 4 cups of flour sifted with baking powder and nutmeg. Mix and blend thoroughly. Mix the 1 cup of flour with prepared nuts and fruits and coat well; add to other mixture and blend well. Turn into greased, paper-lined tube pans (or loaf pans) and bake in 300-degree oven over shallow pan of hot water, approximately 5 hours for two large cakes, or 3 to 4 hours for four smaller cakes.

Yield: 12 to 14 pounds of light fruit cake.

MARTHA'S LIGHT FRUIT CAKE

- | | |
|--|--|
| 3/4 pound butter | 1 pound shelled and blanched
toasted almonds, cut in halves |
| 3 cups sifted all-purpose flour | 1/2 pound English walnuts,
chopped |
| 1/2 teaspoon salt | 1 pound crystallized cherries,
chopped |
| 2 cups sugar | 1 pound crystallized pineapple,
chopped |
| 10 eggs, separated | 1/2 pound citron, chopped |
| 2 fresh coconuts, grated | 1 cup sifted flour to coat fruit
and nuts |
| 1/4 cup lemon juice | |
| 1/2 cup orange juice | |
| 1 package (15-ounce) golden
raisins | |

The day before baking, prepare coconut, fruit and nuts. Plump raisins by heating briefly in moderate oven. Cover tightly and store all in cool place or refrigerate. Keep coconut in separate container.

On baking day, grease one large tube pan and two 7 1/2 by 3 1/2 by 2-inch loaf pans thoroughly. Line each with brown paper which has been well greased. Allow paper to extend one inch above rim of pans.

Cream butter, salt and 3 cups of flour — yes, that's correct! Beat egg yolks and sugar together thoroughly and add to butter-flour mixture and blend well. Add coconut and blend thoroughly. Beat egg whites until stiff and fold in carefully; add fruit juices and mix well. Dredge fruits and nuts with the 1 cup of flour, add to batter and stir only until well mixed. Turn batter into prepared pans and bake in 250-degree oven approximately 4 hours for large tube pan cake, about 3 hours for loaf pan cakes. Place shallow pan of hot water on rack under the cakes while baking. Decorate tops with fruits and nuts, if desired. Glaze may be made by brushing tops lightly with hot corn syrup or hot maple syrup.

Yield: Approximately 10 or 11 pounds light fruit cake.

Note: Pineapple juice, 3/4 cup, may be substituted for lemon and orange juices, if preferred.

MRS. KUMPE'S LAYER FRUIT CAKE

- | | |
|--|--------------------------------|
| 2 cups sugar | ½ pound golden raisins |
| 1 cup shortening | ¼ pounds each crystallized |
| 4 cups sifted all-purpose flour | cherries, pineapple and citron |
| 1 cup sweet milk | chopped |
| 1 tablespoon baking powder | 1 cup chopped nuts |
| 4 eggs | Filling (see below) |
| 1 teaspoon each ground cloves,
nutmeg, cinnamon and
allspice | |

Cream sugar and shortening. Add eggs, one at a time, beating well after each addition.

Sift together flour, baking powder and spices. Add to other mixture alternately with milk. Blend and mix well. Add fruits and nuts that have been lightly floured and blend well. Turn into 3 large or 4 medium layer cake pans which have been greased and paper-lined. Bake in 350-degree oven approximately 45 minutes, but be careful not to over bake. Cool layers and put together with the following:

FILLING AND LAYER FRUIT CAKE

- | | |
|------------------------------------|--------------------------|
| Grated rind and juice of 2 oranges | 2 cups sugar |
| Grated rind and juice of 2 lemons | 1 cup boiling water |
| 1 fresh coconut, grated | 4 tablespoons cornstarch |

Mix all ingredients together, except cornstarch, in heavy, large saucepan. Put over medium heat and bring to boil, stirring occasionally. Add cornstarch, softened in a bit of cold water. Boil, stirring constantly, until thick. Let cool, then spread between layers, on top and sides of cake. Store in cool place.

MYSTERY NO-BAKE FRUIT CAKE

- | | |
|--|--|
| 1 package yellow, white, honey
spice or devil's food cake mix | 1½ cups seedless raisins (½ lb.) |
| 4 cups chopped mixed crystal-
lized fruits (2 1-pound jars) | 1 cup dates, chopped
(6½-ounce package) |
| ½ cup each whole red and green
crystallized cherries | 4½ cups pecans, chopped |
| | 1 package fluffy white frosting
mix |

Prepare cake as directed on package. Bake and cool. Crumble cooled cake into large bowl and add remaining ingredients, except frosting mix. Make frosting mix according to package directions and add to other mixture, stirring with spoon or tossing together with hands until mixture is damp and well blended together. Pack tightly into 2 foil-lined 9 by 5 by 3-inch loaf pans. Pat down with buttered hands until smooth. Cover pans with foil and chill in refrigerator at least 24 hours before cutting. Cake improves the longer it is stored, and it must be kept refrigerated. Slice with sharp knife and serve cold.

Yield: 6½ pounds fruit cake.

MINCEMEAT CAKE

- | | | | |
|-----|-------------------------|---|-------------------------------|
| 1 | pound jar mincemeat | 2 | unbeaten egg yolks |
| 1 | cup chopped pecans | 2 | egg whites, beaten stiff |
| 1 | cup chopped dates | 2 | cups sifted all-purpose flour |
| 1 | teaspoon vanilla | 1 | teaspoon baking soda, |
| 1/2 | cup soft shortening | | dissolved in 1 tablespoon hot |
| 1 | cup brown sugar, packed | | water |

Cream shortening and sugar until light and fluffy; mix dates and nuts with about 1/2 cup of flour. Add all ingredients, except egg whites, to creamed mixture and blend; then fold in stiffly beaten egg whites and turn batter into greased, paper-lined standard loaf pan and bake in 300-degree oven for 1½ to 2 hours. This will fill one loaf pan, 9¼ by 5¼ by 2¾ inches. Cool, wrap well and store in cool place. This cake may be frozen, if you want to make it far in advance of the holidays. It may be used as dessert, sliced and topped with hard sauce or sherry-flavored whipped cream. Cake may be heated before serving in this manner, if desired.

Note: This is an excellent substitute for fruit cake, and not as much trouble. It is dark, moist and delicious.

CANDIES

MY OWN CHOCOLATE FUDGE

- | | |
|---|--|
| 3 cups granulated sugar | $\frac{1}{2}$ stick butter |
| $\frac{1}{2}$ cup light brown sugar | 1 cup nuts, chopped (black walnuts, pecans or English walnuts) |
| Pinch of salt | $\frac{1}{2}$ teaspoon vanilla, optional |
| 6 tablespoons cocoa, or $3\frac{1}{2}$ to 4 squares unsweetened chocolate | |
| $1\frac{1}{4}$ cups rich milk or light cream | |

Mix sugars, cocoa and milk until thoroughly blended and sugar granules have dissolved completely, in large, heavy aluminum saucepan. If you use block chocolate, melt, and add to sugar and milk, blending well. It is important that these ingredients be thoroughly blended — wipe down sides of saucepan with rubber spatula, so no grains of sugar will cling to sides.

Put saucepan with mixture over medium heat and bring to slow boil, stirring and scraping down sides, as it cooks. Reduce heat when mixture begins to boil, and cook slowly, stirring at frequent intervals, and scraping down sides. Add salt while it is cooking. When mixture reaches soft ball stage when small amount is dropped in cold water, remove from heat — DO NOT stir. Drop butter into hot fudge, without stirring, and put in cold place to cool.

When mixture is cool, add vanilla and begin stirring and beating. It will be very stiff and hard to work with at first, but becomes more pliable as you stir. When fudge begins to cream and starts to lose its shiny gloss, add nuts quickly, work fast and drop from teaspoon, pushing off with edge of knife, onto waxed paper or foil.

If it has cooked just right, and you begin dropping in time, almost every piece will be smooth and pretty. However, if some towards the end are a bit rough-looking, this will not affect the taste of this delicious, creamy fudge. Store in airtight container, and it will stay creamy for days. It creams even more after it is stored tightly.

Yield: About 6 or 7 dozen pieces of fudge.

Note: If somewhere along the way you made a mistake and the fudge is a bit grainy when you start dropping it from spoon, simply put the entire amount back on the heat with additional milk or cream, and cook again, following the above directions. Often the second cooking makes it even better, though the nuts have a slightly cooked taste, which you may or may not like.

MRS. MOORE'S DIVINITY

- | | |
|-------------------------|----------------------------|
| 3 cups granulated sugar | 2 eggs whites |
| ½ cup white corn syrup | 1 to 1½ cups black walnuts |
| 1 cup water | (this is a must) |

Combine sugar, syrup and water; mix well until sugar is completely dissolved and cook over medium heat, slowly simmering, but not stirring, until small amount "clanks" on side of cup when tried in cold water. The trial amount must be brittle, not soft as with fudge.

Remove from heat without stirring. Beat egg whites until stiff, but not dry. Slowly pour syrup over egg whites, beating constantly as you pour in a thin, slow stream. Continue beating until it begins to hold shape, and just before it "sets up", add walnuts, and quickly stir into the divinity.

Drop quickly from end of teaspoon, pushing off with blunt blade of knife or another spoon, onto hard surface covered with waxed paper or foil. Allow to cool completely and become firm, then store in covered container.

Yield: 5 to 6 dozen pieces of divinity.

Note: I think black walnuts are the only things to put in divinity, since they give a real zest to its somewhat bland flavor. However, some people put crystallized cherries, chopped or halved, red and green, and garnish each piece with a cherry half for festive appearance. Also, when ready to drop from spoon, some like to pour this candy in shallow pan and cut in squares when cooled and "set".

PECAN PRALINES

- | | |
|------------------------------|--------------------------------|
| 1 cup white sugar | 1 teaspoon vanilla |
| 1 cup brown sugar, packed | 1½ cups pecan halves, or large |
| ½ cup rich milk, light cream | pecan pieces |
| or evaporated milk | |
| ½ stick butter | |
| Small pinch soda | |

Mix sugars, milk and soda well until sugar has completely dissolved. Cook over medium heat, simmering slowly, to soft-ball stage when small amount is dropped in cold water. Add butter and return to heat until butter has melted. (You may stir this candy while it is cooking.) Remove from heat, add vanilla and begin beating immediately. When mixture begins to thicken slightly, and starts to cream, add pecans, stir them into candy, and quickly drop in small patties onto hard surface covered with waxed paper or foil. Cool and store in covered container.

Yield: 20 to 24 pralines, depending on size

CRYSTALLIZED GRAPEFRUIT PEEL

Thick rinds from 2½ grapefruit
2 cups sugar

½ cup water

Select grapefruit with very thick rinds — the thicker the rinds, the better your finished product will be. Remove meat from grapefruit, then remove inner skin and stringy membranes around sections, leaving pulpy white part next to outer hull as thick as possible. Cut peel into strips about 1/4 to 1/3-inch wide and several inches long.

Cover cut, prepared peel with cold water and bring to boil. Cover and boil gently for 15 minutes. Remove from heat and drain quickly. Cover again with cold water and bring to boil, boiling gently for another 15 minutes. Remove from heat and drain.

Cover with cold water for third time, and once more boil 15 minutes. Drain well.

Mix sugar and water and bring to boil. Add well-drained cooked peel and boil slowly in syrup, uncovered, until peel looks transparent and all the syrup has been absorbed. (There will be less than a tablespoon of syrup in bottom of saucepan when the peel is done.) If you use a candy thermometer, the peel is done when it registers 230 degrees.

Remove cooked peel from heat, drain and roll each piece in granulated sugar, coating well. Spread out on surface and allow to dry thoroughly—overnight or longer.

To store, spread out in covered box or tin with cover. Keep in cool place. This crystallized peel will keep well for 10 days to 2 weeks.

Note: This recipe came from a musician, John D. Morrison, who teaches organ at Queens College. He got it from an expert, who vows he has exceeded her in the skill of crystallizing grapefruit peel. I make it every holiday season, and it's always a hit in the candy department. You may color it red or green by adding a few drops of food coloring to syrup, if you wish. I like it natural, a soft, golden color.

APRICOT BALLS

1 packaged (10-ounce) dried
apricots, ground
Grated rind and juice of one
orange

2 cups granulated sugar
1 cup finely chopped nuts
Confectioners' sugar or ground
nuts for coating

Mix apricots, orange rind and juice and sugar in double boiler. Cook over boiling water about 10 to 12 minutes after water begins boiling, stirring, until thickened. (You may have to cook a few minutes longer, depending on how much juice you got from orange.)

Remove from heat and cool. Add chopped nuts and mix well. Form into small balls and roll in confectioners' sugar or ground nuts until each ball is well coated. Store in covered container. These keep well when stored in cool place.

Yield: Approximately 3 dozen apricot balls.

SUGARED WALNUTS (OR PECANS)

1½ cups granulated sugar	¼ teaspoon salt
½ cup liquid (see below)	2 to 3 cups English walnut or pecan halves
1 teaspoon white corn syrup	

Cook first four ingredients to soft-ball stage, or 236 to 240 degrees on candy thermometer. Remove from heat. Add nuts and stir until creamy. Turn out on foil or waxed paper and separate the halves and cool.

1. Orange Sugared: Use ½ cup orange juice as the liquid; also add 1½ teaspoons grated orange rind to syrup for flavor.

2. Spiced: Use ½ cup water as liquid. Add ½ teaspoon nutmeg, ½ teaspoon cloves and 1½ teaspoons cinnamon, all ground, of course.

3. Minted: Use ½ cup milk as liquid. Add a few drops of green food coloring and ¾ teaspoon mint flavoring, stirred in after cooking is completed.

PEANUT BRITTLE

1½ cups granulated sugar	2 tablespoons butter
½ cup corn syrup	½ pound raw peanuts, blanched or not, as desired
⅔ cup water	

Mix sugar, syrup and water and cook slowly until hard ball is formed when small amount is dropped in cold water. (Again, it must “clank” against side of cup.) Add butter and peanuts and stir and cook until nuts begin to turn brown.

Add 1 teaspoon of cold water, stir vigorously, and when mixture is no longer foaming, pour quickly onto greased shallow pan or platter. As soon as it hardens, crack into pieces.

COOKIES

LEBKUCHEN

- | | |
|---------------------------|----------------------------|
| 1/2 pound brown sugar | 1 teaspoon ginger |
| 1 stick butter | 1 teaspoon cinnamon |
| 2 eggs | 1/2 teaspoon cloves |
| 1 cup molasses | 1 cup citron, chopped fine |
| 3 cups flour | 1 cup blanched almonds, |
| 2 teaspoons baking powder | chopped |

Additional almond halves, crystallized fruits for garnish, if desired

Cream together sugar and butter until light and fluffy. Add eggs, which have been well beaten, molasses, and blend thoroughly.

Sift together flour, baking powder and spices; mix prepared citron and almonds with flour and coat well. Combine two mixtures and blend — batter should be very stiff. Use additional flour, if necessary.

Grease cookie sheets thoroughly and drop batter from teaspoon, leaving enough space between for cookies to spread a bit. Bake 10 to 15 minutes in 350-degree oven. About half way through baking, gently press almond halves or crystallized fruit (cherries, cut in half, red and green, or a piece of citron or crystallized pineapple are suggested) on each cookie. Tops of cookies may be sprinkled with red and green sugar before baking, for a festive note.

Yield: 10 to 12 dozen cookies, depending on size. Keep them small, as they are more attractive when baked.

Cool and store in airtight container. These cookies are much better if allowed to stand for several weeks. The longer they are stored, the better they are. This is one item you can make well in advance of the holidays.

MAPLE WALNUT BARS

- | | |
|---------------------------|----------------------------|
| 1 egg | 1 teaspoon maple flavoring |
| 1/2 cup sugar | 1 cup English walnuts, |
| 1/3 cup melted butter | coarsely broken |
| 1/2 cup self-rising flour | 1/2 cup chopped raisins |

Beat egg; add sugar and blend; add melted butter, flour, flavoring, walnuts and raisins and blend until mixed. Spread evenly on greased 8-inch square pan, approximately 2 inches deep. Bake in 350-degree oven for 30 minutes. Cool in pan then cut in squares with very sharp knife.

Yield: 16 large or 20 small squares.

Note: Store in covered container. These cookies are excellent for mailing, as they do not crumble. I consider them one of the most delicious of all the holiday sweets I've ever made. They came to me from Mrs. Louis Nachman, and I've been eternally grateful to her ever since.

FRANCES DUDLEY'S CHRISTMAS FRUIT COOKIES

Soak overnight:
 1 pound seedless raisins
 $\frac{2}{3}$ cup maple syrup
 6 tablespoons sherry
 3 tablespoons cold water
 2 ounces vanilla
 1 ounce lemon extract
 1 ounce orange extract
 Mix:
 1 cup butter
 $\frac{3}{4}$ cup brown sugar
 4 eggs, beaten

1 teaspoon soda, dissolved in 2
 tablespoons sweet cream
 1 cup chopped nuts
 $3\frac{1}{2}$ cups flour
 Then add small amount of
 flour to:
 1 pound mixed chopped
 crystallized fruit
 2 teaspoons nutmeg
 2 teaspoons cinnamon

Combine batter mixture with fruits and spices and blend well. Add soaked raisins and mix. Drop from teaspoons onto waxed paper-covered cookie sheets, allowing space between for spreading, and bake 10 to 12 minutes in 275-degree oven.

Yield: Approximately 6 dozen cookies.

Note: By covering cookies sheets with waxed paper, cookies will not stick to bottom and burn.

RUM BALLS

$\frac{1}{2}$ pound vanilla wafers, rolled
 into fine crumbs
 1 cup confectioners' sugar,
 sifted
 1 cup nuts, cut fine
 2 ounces rum
 Additional confectioners' sugar
 for coating

Blend ingredients well, roll into small balls, then roll in confectioners' sugar to coat well. Store in closed container in cool place.

Yield: About 3 dozen rum balls.

NETTA'S SCOTTISH SHORTBREAD

2 cups all-purpose flour
 $\frac{1}{2}$ cup granulated sugar
 7 ounces butter, or 4 ounce
 butter, 3 ounces margarine
 (this is just under $\frac{1}{2}$ pound
 shortening)
 $\frac{1}{2}$ cup rice flour
 $\frac{1}{4}$ teaspoon baking powder

Cream butter and sugar well; add flour, rice flour and baking powder and mix thoroughly. Flatten to about $\frac{1}{2}$ inch thickness and cut in any shapes desired. Prick with fork and put on ungreased cookies sheets and bake in 300-degree oven until lightly browned — 20 to 25 minutes.

Number of shortbread pieces will depend on size of cutter.

Store in airtight container in cool place. This shortbread will keep indefinitely, and improves with storing.

MARY LOU'S SHORTBREAD COOKIES

$\frac{1}{2}$ pound butter
 1 egg yolk
 $\frac{1}{2}$ cup brown sugar, packed
 $\frac{1}{8}$ cup white sugar
 2 cups all-purpose flour
 1 cup pecans, chopped fine

Cream butter and sugars thoroughly; add egg yolk and blend well. Add flour and pecans and mix thoroughly. Form dough into small balls, and press down flat with tines of fork on ungreased cookie sheet.

Bake in 350-degree oven until lightly browned. Store in airtight container. These keep well.

Yield: 6 to 7 dozen cookies.

MRS. STOLL'S THUMBPRINT COOKIES (Husarenkrapfen)

1 $\frac{2}{3}$ cups all-purpose flour	1 egg, separated
1 $\frac{1}{4}$ sticks butter or margarine	Grated rind of one lemon
$\frac{1}{2}$ cup granulated sugar	Coarse sugar for coating
	Jelly, fruit or nuts

Cream butter and sugar thoroughly; add egg yolk and mix well. Blend in flour and lemon rind and mix thoroughly.

Form dough in long roll, the size of silver half-dollar in diameter. Cut in $\frac{3}{4}$ -inch thick slices. Make thumb print in center of each slice and dip imprinted side of cookie in the unbeaten egg white, then in the coarse sugar. Put a dot of jelly, a nut, or a piece of crystallized fruit (red and green cherries are good for Christmas) in thumb print.

Put on ungreased cookie sheets and bake in 350-degree oven until bottom of cookie is medium brown. Cool on wire rack and store in airtight container. These keep well, too.

Yield: About 2 $\frac{1}{2}$ to 3 dozen cookies.

Note: This is an old recipe handed down through Mrs. Stoll's family and brought to this country from Germany.

SPRITZ COOKIES (For Cookie Press or Gun)

$\frac{1}{2}$ cup butter or margarine	3 egg yolks
$\frac{1}{2}$ cup shortening	1 teaspoon almond extract
$\frac{2}{3}$ cup sugar	2 $\frac{1}{2}$ sifted all-purpose flour

Cream butter and shortening; gradually add sugar and continue creaming until light and well blended. Beat in egg yolks and almond flavoring. Add flour and blend well.

Fill cookies press and press out in quick strokes onto ungreased aluminum cookie sheets. Bake in 375-degree oven 10 to 12 minutes. Sprinkle with colored sugars or decorettes before baking, if desired.

Remove cookies from sheets onto wire racks immediately for cooling. Store in airtight container in cool place.

Yield: 5 to 6 dozen cookies.

PIXIES

$\frac{1}{4}$ cup shortening	1 teaspoon vanilla
4 ounces (4 squares) unsweetened baking chocolate	2 cups sifted all-purpose flour
2 cups sugar	2 teaspoons baking powder
4 eggs	$\frac{1}{2}$ teaspoon salt
	$\frac{3}{4}$ cup chopped walnuts

Melt shortening and chocolate; remove from heat and cool. Blend sugar into shortening and chocolate mixture. Add eggs, one at a time, blending well after each addition. Add vanilla and blend.

Sift dry ingredients together and stir into creamed mixture. Add nuts and mix well. Chill for 2 hours.

Form dough into long rolls, about one inch in diameter by rolling chilled dough with hands on lightly floured surface. Cut off 1-inch pieces and shape into balls. Roll balls in confectioners' sugar.

Place on ungreased cookie sheets and bake in 350-degree oven approximately 15 minutes. Remove to racks and cool before storing in airtight containers in cool place.

Yield: About 7 dozen cookies.

GOLDEN APRICOT BARS

$\frac{2}{3}$ cup dried apricots	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup butter or margarine	1 cup light brown sugar, packed
$\frac{1}{4}$ cup sugar, granulated	2 eggs, beaten
$1\frac{1}{3}$ cups sifted all-purpose flour, divided	$\frac{1}{2}$ teaspoon brandy flavoring
$\frac{1}{2}$ teaspoon baking powder	$\frac{1}{2}$ cup chopped nuts

Rinse apricots, cover with water and boil 10 minutes. Drain, cool and chop.

Let butter stand at room temperature until soft. Mix with the $\frac{1}{4}$ cup sugar and 1 cup flour until crumbly. Pack into greased 8-inch square shallow (about $1\frac{1}{2}$ to 2-inch deep) pan. Bake at 350 degrees approximately 25 minutes.

Meanwhile, sift remaining flour, baking powder and salt. Beat brown sugar slowly into eggs, mixing thoroughly. Stir in flour mixture, flavoring, nuts and apricots. Spread evenly on baked layer. Return to oven and bake approximately 30 minutes longer. Cool in pan and cut in bars or squares with sharp knife. Store in airtight container in cool place.

Yield: 2 to 3 dozen squares or bars, depending on size.

HAND-PAINTED SUGAR COOKIES

Cookies	$3\frac{1}{2}$ cups sifted all-purpose flour
$\frac{1}{2}$ cup butter or margarine	1 teaspoon baking powder
$\frac{1}{2}$ cup shortening	$1\frac{1}{2}$ teaspoons vanilla
1 cup sugar	
3 small eggs	

Cream butter and shortening well. Gradually add sugar and continue creaming until light and fluffy. Add eggs and beat well. Sift dry ingredients together and blend with other mixture.

Chill dough at least three hours or overnight. Taking portions of dough at the time, roll out on lightly floured board, to about $\frac{1}{4}$ -inch thickness. Cut out with cutters that have been dipped in flour.

Bake on ungreased cookie sheets in 400-degree oven for 8 to 10 minutes, or until very lightly browned. Remove baked cookies from sheets at once onto wire rack and cool. When completely cooled, decorate as desired, or hand paint as directed below. Yield: 6 to 7 dozen cookies.

FROSTING GLAZE FOR HAND-PAINTED COOKIES

2	unbeaten egg whites	$\frac{1}{4}$	teaspoon vinegar
$1\frac{1}{2}$	cups sifted confectioners' sugar	$\frac{1}{4}$	teaspoon vanilla or other flavoring

Do *not* beat egg whites — simply stir in sugar until very smooth. Add vanilla and vinegar and blend. Divide and tint half, if desired, with few drops of food coloring. Frosting should be consistency of medium-thick cream sauce.

Apply smoothly on cooled sugar cookies with soft, small paint brush. Spread out and allow to dry completely — at least 45 minutes — in warm, dry place. (Hurry-up job of drying can be done in 200-degree oven.)

After frosting has dried completely, it will be hard, smooth and glossy, almost like ceramic. Then take different food colors, drop a drop or two or each, separated, on wide plate. With a small fine-pointed artist's paint brush, dip tip into water, then into food coloring, brushing off excess on side of plate or small container of water. Paint cookies, making designs of your choice, lettering, etc.

This is fascinating work, and you'll become expert as you go along. Also, you'll use up a lot of valuable time near Christmas, so get started early! I became so engrossed and fascinated in this one year (and I'm no artist), I almost didn't get my other holiday chores (or pleasures) done.

Yield: Sufficient frosting for about 8 dozen cookies. This will keep if covered and refrigerated. Let stand at room temperature, if it is refrigerated, before frosting the next time.

Note: One thing you have to guard against when painting the glazed cookies is having too much liquid on the end of your fine brush. Just keep dipping and pressing off, until you get the right shade and amount. You have to experiment a bit to get the feel of it. When you become skillful, you can do beautiful work—shading, highlights or color combinations.

SALADS AND BREADS

RAW CRANBERRY SALAD

Grind:

- 1 pound raw cranberries
- 2 whole, unpeeled oranges

Add:

- $\frac{3}{4}$ cup pecans, chopped
- 4 stalks celery, diced
- 1 small can crushed pineapple,
plus juice
- Grated rind and juice 1 lemon

Dissolve:

- 2 packages cherry jello in 4
cups hot water

Add:

- 1 cup sugar and 1 teaspoon
salt while mixture is still hot

Soften:

- 1 package plain gelatin in 1 cup
cold water

Combine the two gelatin mixtures, while first is hot, and stir until completely dissolved, adding juice of lemon. Chill until slightly thickened and add all other ingredients and blend well.

Turn into individual or large mold or molds and chill until firm.

Yield: 20 to 24 servings.

BING CHERRY SALAD

- 1 large can Bing cherries,
drained
- 1 cup port, sherry or rose wine
Juice of 1 lemon
- 1 package black cherry gelatin

- 1 package (1 tablespoon)
plain gelatin
- $\frac{1}{2}$ cup (or more) blanched
almonds

Soak gelatin in $\frac{1}{4}$ cup juice drained from cherries to soften. Heat remaining cherry juice, supplemented with water (or orange juice) to make 2 cups. Bring just to boiling point, then pour over cherry gelatin and stir until dissolved. Add softened gelatin to hot mixture and stir to dissolve. Add wine and lemon juice, blend, and set aside to cool.

Meanwhile, remove pits from cherries and insert almond (or pecan half) in each. When gelatin mixture begins to thicken slightly, pour over cherries in individual or large mold and refrigerate until firm. It is best to put stuffed cherries into mold or molds, then spoon or pour gelatin over so almonds will not come out of cherries.

Yield: 6 to 9 servings.

The following Fruit Mayonnaise is a good companion for this salad.

FRUIT MAYONNAISE

- | | | | |
|----|---|---|--------------------|
| 1 | tablespoon butter | | Juice of 1 orange |
| 2 | tablespoons flour | 2 | eggs, separated |
| 1½ | cups fruit juice, pineapple or grapefruit | ½ | cup whipping cream |
| | Juice of 1 lemon | | Sugar |

Melt butter; add flour and blend. Add fruit juices and sweeten to taste. Cook over medium heat, stirring, until thickened. Slowly pour over beaten egg yolks, stirring vigorously; remove from heat and cool. Carefully fold in stiffly beaten egg whites and whipped cream. Chill and serve over salad.

ROQUEFORT MOUSSE

- | | | | |
|---|--|---|-----------------------------|
| 2 | envelopes unflavored gelatin | ¼ | cup minced parsley |
| 1 | cup cold water | 2 | tablespoons minced pimiento |
| ¼ | cup lemon juice | 1 | tablespoon capers |
| ¼ | pound Roquefort or blue cheese, mashed | 1 | teaspoon grated onion |
| 1 | cup grated cucumber, drained | 1 | teaspoon salt |
| | | | Dash of pepper |
| | | 1 | cup heavy cream, whipped |

Sprinkle gelatin on water in saucepan to soften. Place over low heat, stirring constantly, until gelatin is dissolved. Remove from heat; add lemon juice. Chill until mixture is the consistency of unbeaten egg white.

Combine cheese, cucumber, parsley, pimiento, capers, onion, salt and pepper. Blend gelatin mixture into cheese mixture. Fold in whipped cream. Turn into 5-cup mold and chill until firm.

Yield: 6 to 8 servings.

ORANGE PECAN BREAD

- | | | | |
|---|-------------------------------|---|-------------------------------|
| 3 | cups sifted all-purpose flour | 2 | eggs, well beaten |
| 4 | teaspoons baking powder | ½ | cup milk |
| ½ | teaspoon baking soda | ½ | cup fresh orange juice |
| ½ | teaspoon salt | 1 | tablespoon grated orange rind |
| 1 | cup pecans, chopped | ¾ | cup orange marmalade |

Mix and sift dry ingredients; stir in chopped pecans. Combine well-beaten eggs, milk, orange juice, orange rind and marmalade; stir in dry ingredients and mix well.

Turn into greased 9 by 5-inch loaf pan and bake in 350-degree oven about one hour or until done. Cool in pan 10 minutes; remove, wrap and store.

FRESH CRANBERRY BREAD

- | | | | |
|---|---------------------------------------|----|--|
| 2 | cups sifted all-purpose flour | 1 | egg |
| ½ | teaspoon soda | ½ | cup fresh orange juice |
| 1 | teaspoon salt | 1 | tablespoon grated orange rind |
| 2 | teaspoons double-acting baking powder | ½ | cup chopped nuts |
| ¼ | cup shortening, soft or melted | 1½ | to 2 cups coarsely chopped raw cranberries |
| 1 | cup sugar | | |

Sift together first 4 ingredients and set aside.

Cream shortening and sugar until light and fluffy. Beat in egg; add flour mixture alternately with orange juice. Stir in orange rind, nuts and cranberries.

Turn into greased, lightly floured loaf pan, 9 by 5 by 3-inch. Bake in 350-degree oven about 1 hour and 20 minutes. Let cool in pan a few minutes, remove and cool thoroughly, wrap well and store in cool place. This bread keeps well. It may also be frozen if made ahead.

PEGGY LATTIMORE'S APRICOT BREAD

1	cup sugar	2	teaspoons baking powder
2	tablespoons soft butter	$\frac{1}{4}$	teaspoon soda
1	egg	1	teaspoon salt
$\frac{1}{4}$	cup water	$\frac{1}{2}$	cup chopped nuts
$\frac{1}{2}$	cup orange juice	1	cup dried apricots
2	cups all purpose flour		

Soak apricots 30 minutes in warm water. Drain and cut in small pieces. Cream butter, add sugar and continue creaming until light and fluffy; add egg and blend well. Mix in water and orange juice. Sift dry ingredients together and add to mixture, blending thoroughly. Add chopped nuts and apricots that have been dredged in a little flour.

Line greased loaf pan, 9 by 5 by 3 inches, with paper and grease paper. Turn mixture into prepared pan and allow to stand for 20 minutes. Cover with identical loaf pan and place in 350-degree oven. Bake for 60 to 65 minutes, removing top pan the last 5 or 10 minutes of baking.

Cool on rack and wrap well and store in cool place. This bread keeps well, and also may be frozen if made ahead.

TURKEY, HAM AND HOLIDAY SPECIALTIES

ROAST TURKEY

Every cook has her own favorite way of roasting turkey.

Mine is the buttered cheese cloth method. Prepare turkey, stuff it or not, saturate thin white cloth or cheese cloth in butter, wrap loosely around bird, put turkey on rack in shallow roasting pan and bake in 325-degree oven until done. Baste occasionally with juices in bottom of pan if cloth becomes dry.

Usually, I start the turkey breast down, since this is the driest part of the meat, and the juices will run down and moisten it. Of course, I turn it breast side up for the finish-up and browning.

Others use this same method, but substitute a loose covering or "tent" of foil. This, too, must be removed for browning.

The following is the basic timetable for roasting turkey in 325-degree oven:

Ready-to-cook weight	Approximate time
8 to 12 pounds	4 to 4½ hours
12 to 16 pounds	4½ to 5½ hours
16 to 20 pounds	5½ to 6½ hours

Your turkey is done when meat in drumstick can be pressed with fingers, and is not tight and firm, or when joint bone between drumstick and thigh can be easily moved in the socket.

There are still other cooks who wrap the turkey in foil, sealing edges, and roast in a much hotter oven — about 425 degrees. I think, however, the ideal oven temperature for all meats or fowl is 325, or under, as this assures less shrinkage and more moist meat.

Here are two interesting and convenient turkey-roasting methods that have become quite popular with homemakers over this area. I've had only one complaint about these, and hundreds of favorable comments. Each works — I've tried them both:

Method No. 1 for Roasting Turkey:

Line large roaster pan with heavy duty foil; place prepared turkey (fully thawed if frozen) in foil-lined pan; add 5 or 6 cups water, then bring foil around turkey, carefully sealing so no juices or liquid can escape.

Put into oven that has been preheated to 500 degrees, just before going to bed. Immediately turn heat to 200 degrees and leave, without disturbing, until the next morning. The turkey will be nicely browned, done and juicy by breakfast the next day, unless it is extra large. In that case you may have to continue cooking for an hour or so after looking at it.

The question sometimes comes up: "But *when* is bedtime, and when is breakfast?" That's simple — if you go to bed early, you'll normally arise early. If you go to bed at midnight, you, in all probability will not arise at 6 a. m. It works out just right, believe me. That is, if you follow the normal pattern of sleeping approximately 8 or 9 hours at night.

Method No. 2 for Roasting Turkey:

Put prepared turkey (fully thawed if frozen) in bottom of large covered roaster. Add 5 to 7 cups of water; cover with roaster top and put in oven preheated to 450 degrees before going to bed. Cook at this temperature for one hour.

Cut oven off completely and allow turkey to stay, undisturbed, in closed roaster and closed oven all night. Do not open either oven door or roaster to see how things are coming along.

Early the next morning, the turkey will be browned and done and still slightly warm. You may want to turn oven on low temperature for additional warming if you're going to serve turkey late in the day or early evening. Keep roaster top on if you do this.

Tastes in turkey stuffing, or dressing, as we've always called it, are as varied as personalities. My personal preference is old-fashioned cornbread stuffing, because that's the kind I grew up on. For 25 years, at our house, this savory, incomparable treat was made by the same cook, Sarah Holloway, beloved Negro friend who lived on our farm or near it during all that time.

SARAH'S CORNBREAD STUFFING

- | | |
|--|---|
| 6 to 8 cups crumbled cornbread | $\frac{3}{4}$ to 1 stick butter |
| 6 to 8 cups toasted white bread crumbs | 2, 3 or more cups turkey broth or pan drippings—amount needed to make moist mixture |
| 1 large onion, finely chopped | 2 or 3 eggs, beaten (optional—Sarah never used them) |
| Salt and pepper to taste | |
| 2, 3 or more tablespoons dry crumbled sage, according to taste | |

Melt butter in skillet; add chopped onion and saute until transparent. Add broth (liquid from cooking giblets and neck).

Mix together crumbs and seasonings, then add broth mixture and blend well, working with hands if necessary.

We always had "inside" and "outside" stuffing, or dressing, at our house. The stuffing for the cavity of turkey doesn't have to be as moist as the "outside" stuffing that is baked in shallow pan or dish. So add more liquid to the stuffing that is to be baked outside the turkey. This is where the beaten eggs come in, if you want them. It makes this outside baked stuffing lighter.

Stuff neck and inside cavities of turkey lightly with mixture. Fasten skin at openings with skewers or wooden picks, if desired. Put remaining stuffing, with more broth or pan drippings and, maybe, eggs added, in a pan or shallow casserole and bake for 30 to 45 minutes in 375-degree oven until golden brown, top and bottom. Serve pipping hot with turkey and spoon gravy over dressing.

This should be sufficient stuffing for 12 to 14-pound bird, with enough left over to bake in casserole to serve 8 to 10.

It's difficult for me to give the exact proportions for this stuffing — I just make and never measure. You may have to adjust ingredients as you go along, but this is the general idea.

For those on the upper side of the Mason and Dixon line, here's an oyster stuffing that may appeal:

OYSTER STUFFING

- | | | | |
|---------------|-----------------------------|---------------|-----------------------------|
| 1 | onion, chopped | 2 | tablespoons chopped parsley |
| $\frac{1}{2}$ | cup chopped celery | 4 | cups soft bread crumbs |
| $\frac{1}{2}$ | stick melted butter | 1 | teaspoon salt |
| 1 | garlic bud | $\frac{1}{4}$ | teaspoon white pepper |
| 1 | pint small oysters, drained | $\frac{1}{2}$ | cup light cream |

Saute onion and celery with garlic in butter until soft. Remove garlic and add oysters and parsley; cook until oysters begin to curl. Add bread crumbs and seasonings. Stir in cream. Stuff mixture into turkey cavity that has been well rubbed with butter. Using your favorite method, roast turkey until done.

This makes sufficient "inside" stuffing for cavity of 12 to 14-pound bird.

Now everybody knows that with turkey, there must be some form of cranberries — fresh berries turned into sauce or jelly, or raw cranberry relish.

EASY CRANBERRY SAUCE

- | | | |
|---|---|-----------------------|
| 4 | cups firm, raw cranberries
(1 pound) | Juice of 1 lemon |
| 2 | | cups granulated sugar |

Wash cranberries and lift from water into heavy large saucepan. Use no more water for cooking than that clinging to berries as you lift them with hands. Add sugar and lemon juice and mix until most of sugar is dissolved.

Put over medium heat, and bring gently to boil. Stir occasionally so undissolved sugar will not stick to bottom of pan and scorch. When berries begin to boil, do not stir. Cook only until most of the berries pop — less than 10 minutes. Cool and store.

Note: This makes the most lovely cranberry sauce, with practically every berry whole and glazed and delicious.

To make jelly, prepare the same way and push cooked cranberries through sieve or colander.

RAW CRANBERRY RELISH

- | | | | |
|---|--|----------------|--|
| 4 | cups (1 pound) fresh raw
cranberries | $\frac{1}{2}$ | cup pecans |
| 2 | unpeeled oranges, quartered
and seeds removed | $1\frac{1}{2}$ | cups sugar, more or less,
depending on your sweet-taste |

Put cranberries, quartered oranges and pecans through food chopper (coarse blade). Stir in sugar and mix well. Store covered in refrigerator until serving. This will keep, covered and refrigerated, for days. If you want a deeper red color, add a few drops of food coloring.

Yield: 4 cups of relish.

There's sure to be ham on the menu during the holiday season. The following method for cooking a Smithfield-type ham came to me from Mrs. Frank Flowers some years ago, and I've used it ever since. To use "Miss Betty's" words, "this will make your hair curl — especially if you have an aged Virginia ham."

BAKED AGED HAM

Wash ham thoroughly with medium-hot water. Soak overnight, covered with cold water to which 1 pound of brown sugar has been added.

To cook the next day, cover with cold water and add "two double handfuls" of brown sugar. Cover vessel holding ham, bring to boil and simmer slowly until rind curls off easily with fork. (Cooking timetable on sack holding hams is usually fairly accurate.)

Remove ham to rack in shallow roasting pan, remove skin, dot with cloves and coat with mixture of brown sugar, flour and bit of prepared mustard. Put in 350 to 375-degree oven for browning, basting with pan drippings two or three times during browning period.

Note: Sometimes I use honey, fine toasted bread crumbs and prepared mustard for the coating when I brown the ham.

The holidays couldn't come to my house without Ambrosia for dessert. That's another hangover from childhood. We made it the simple way. You can dress it up as you please, but here's how we did it.

AMBROSIA

6 large oranges, peeled
6 large slices pineapple
1 large fresh coconut, grated, and
milk reserved

Sugar to taste
White seedless grapes, or large
red grapes, sliced and seeded
(optional)

Slice oranges in bite-size chunks, or thin slices, one at a time. After each orange is sliced in large bowl, add slice of pineapple, cut in bite-size chunks, scattering of grapes, if used, sprinkling of sugar and generous sprinkling of coconut. Continue until all fruit is used. Pour juice from pineapple and milk from coconut over all. Cover and store in cool place until serving.

Yield: 8 to 10 servings.

Note: You may use maraschino cherries, red and green, for pretty color contrast, if desired. Also, some serve Ambrosia with a dollop of whipped cream on each serving.

There are others who feel that Cherries Jubilee is a holiday dessert must.

ESTHER'S CHERRIES JUBILEE

1 large can Bing cherries, drained
1 tablespoon lemon juice
2 teaspoons sugar

3 tablespoons red currant jelly
Cinnamon
3 teaspoons brandy, or more,
according to taste

Put drained cherries in greased pie plate. Sprinkle with lemon juice and sugar. Spread jelly over top and sprinkle ground cinnamon lightly over all.

Bake in 400-degree oven 15 to 20 minutes. Heat brandy; make depression in center of cherry mixture and pour in heated brandy. Light and serve immediately, straight from oven. Good with a dollop of whipped cream, or to serve as sauce over vanilla ice cream.

Yield: 4 to 6 servings.

And, of course, a Pumpkin Pie! Mrs. Flynn Wolfe is my best teacher in this skill. She uses fresh pumpkin, of course, and cooks it herself.

MRS. WOLFE'S PUMPKIN PIE

- | | |
|---|--|
| 2½ cups cooked pumpkin (see instructions below) | Pinch of salt |
| 3 eggs | 1 teaspoon each ground cinnamon, nutmeg and allspice |
| 1 cup sugar | Single unbaked pie crust for 9-inch pie |
| 1 stick butter | |

To cook pumpkin, peel and cut in pieces and use small amount of water. There's a lot of water in a pumpkin, and you have to keep cooking and stirring until all water is absorbed.

The water has to cook back into the pumpkin to give it flavor. It takes about 4 hours over low heat, and frequent stirring as the water is absorbed. One medium pumpkin will make just about two pies.

Beat eggs well; add ¾ cup of sugar, salt and ½ stick of butter and spices. Mix well, then add pumpkin. Turn into pastry-lined pie pan and pat mixture level with edge of crust — it's important to put filling to top of crust. Sprinkle remaining ¼ sugar over top of filling. Melt remaining ½ stick butter and dribble over sugar.

Bake in 350-degree oven for 45 minutes.

Yield: One 9-inch pie, or 6 servings.

Always on our holiday dinner table there was a big casserole of Candied Sweet Potatoes. Not everybody knows how to prepare them to that juicy, glazed goodness they should have.

CANDIED SWEET POTATOES

- | | |
|--|----------------------------------|
| 3 large sweet potatoes | ½ cup orange juice |
| 1 stick butter | Orange or lemon slices, optional |
| 1 to 1½ cups sugar, or 1 cup sugar, ½ cup corn syrup | |

Boil potatoes in jackets for about 10 minutes — do not fully cook. Peel and slice in thick slices. In large medium-shallow buttered casserole, put layer of potatoes, layer of sugar, dot with butter and layer of orange or lemon slices if desired. Repeat until ingredients are used. (If you're including oranges or lemons, use about 2 of each).

Pour corn syrup (if used) and orange juice over all, and bake, covered, in 350-degree oven until potatoes are tender and juices are bubbly and thickened — about 30 to 45 minutes. Uncover the last 15 minutes of baking so potatoes will be glazed and slightly brown on top.

Yield: 6 servings.

Not too many people want to struggle with getting the hulls from chestnuts in order to produce that irresistible holiday dish, Creamed Chestnuts. There are some, however, who pridefully serve them at Thanksgiving or Christmas. If you're such an one, the following information on hulling them may aid you, along with the recipe:

CREAMED CHESTNUTS

2 pounds fresh chestnuts
2 to 3 cups rich cream sauce
Sugar (optional)

To remove hulls and inner dark skin from fresh chestnuts, take sharp knife and go around outer hull, cutting right up to hard cap at one end that knife cannot penetrate; score outer skin of chestnut from one end to other.

Using at least 3/4 cup cooking oil to each 2 pounds of chestnuts, saturate chestnuts in oil, rubbing it in each one, spread out in shallow pan and put in hot oven until outer hulls pop and curl. (A friend says she heats just about 12 chestnuts at a time, as they must be hulled while hot; another puts a cloth over the whole batch to keep them hot, and heats them all at once.

The heated, oiled chestnuts can be hulled, and the dark inner skin comes off with the hull, if you work quickly and handle while they're hot.

Make rich cream sauce, using light cream or chicken stock for liquid in sauce, or a combination of both. Season to taste, and add 1 teaspoon of sugar, if desired.

Boil peeled chestnuts for approximately 15 minutes in small amount of water, or until just tender. Drain thoroughly and add chestnuts to hot cream sauce and serve. If desired, sauce-covered chestnuts may be put in casserole and baked for a few minutes so they will be piping hot throughout.

Yield: 6 to 8 servings.

Eggnog is standard fare in many families during the holiday season. They keep it on hand constantly to serve friends and family coming by to extend the season's greetings. I don't make it myself, but they do it in a most "spirited" way in Charleston, S. C. Here's one of the favorite methods:

CHARLESTON EGGNOG

1 pint brandy	10 eggs, separated
1 quart heavy cream	3/4 cup granulated sugar

Cream sugar and egg yolks thoroughly, until light and fluffy. Add brandy slowly, stirring constantly; then add the cream, unwhipped, then fold in stiffly beaten egg whites until well blended. Chill and serve, sprinkled with fresh-grated nutmeg, if desired.

Yield: 20 to 25 servings.

MRS. OETINGER'S HOT CRANBERRY PUNCH

- | | | | |
|---|----------------------------------|---|--|
| 2 | tablespoons whole cloves | 4 | cups unsweetened pineapple juice |
| 2 | tablespoons whole allspice | | |
| 2 | sticks (6-inch) cinnamon, broken | 2 | cans (1-pound each) jellied cranberry sauce (4 cups) |
| | $\frac{1}{4}$ cup brown sugar | | Red food coloring |
| 4 | cups water | | Bits of butter |
| | $\frac{1}{4}$ teaspoon salt | | |

Tie cloves and allspice in small cheesecloth bag. In a large saucepan, put spice bag, cinnamon pieces, brown sugar, 1 cup of the water and salt. Bring slowly to boiling point.

Add pineapple juice, remaining 3 cups water and cranberry sauce that has been crushed with fork. Bring to boil again and simmer for 5 minutes.

Remove spices and cinnamon. Add a few drops of red food coloring to make deeper shade. Pour into heated punch bowl and add bits of butter. Stud thin slices of oranges with cloves and float on top of punch bowl as garnish.

Yield: 20 to 25 servings.



NOTES



INDEX

CAKES

Bea's Fruit Cake (Dark) ..	2
Martha's Light Fruit Cake ..	3
Mincemeat Cake	5
Mrs. Carr's Light Fruit Cake	3
Mrs. Kumpe's Layer Fruit Cake	4
My Own Dark Fruit Cake ..	1
Mystery No-Bake Fruit Cake	4
Nancy Alyta's Fruit Cake ..	2

CANDIES

Apricot Balls	8
Crystallized Grapefruit Peel	8
Mrs. Moore's Divinity	7
My Own Chocolate Fudge ..	6
Peanut Brittle	9
Pecan Pralines	7
Sugared Walnuts (or Pecans)	9

COOKIES

Frances Dudley's Christ- mas Fruit Cookies	11
Frosting Glaze for Hand-Painted Cookies ..	14
Golden Apricot Bars	13
Hand-Painted Sugar Cookies	13
Lebkuchen	10
Maple Walnut Bars	10
Mary Lou's Shortbread Cookies	11

Mrs. Stoll's Thumbprint Cookies	12
Netta's Scottish Shortbread	11
Pixies	12
Rum Balls	11
Spritz Cookies	12

SALADS AND BREADS

Bing Cherry Salad	15
Fresh Cranberry Bread ..	16
Fruit Mayonnaise	16
Orange Pecan Bread	16
Peggy Lattimore's Apricot Bread	17
Raw Cranberry Salad	15
Roquefort Mousse	16

TURKEY, HAM AND HOLIDAY SPECIALTIES

Ambrosia	21
Baked Aged Ham	21
Candied Sweet Potatoes ..	22
Charleston Eggnog	23
Creamed Chestnuts	23
Easy Cranberry Sauce	20
Esther's Cherries Jubilee ..	21
Mrs. Oetinger's Hot Cranberry Punch	24
Mrs. Wolfe's Pumpkin Pie ..	22
Oyster Stuffing	20
Raw Cranberry Relish	20
Roast Turkey	18
Sarah's Cornbread Stuffing	19



The Charlotte Observer

FOR USE ONLY IN
THE NORTH CAROLINA COLLECTION

UNIVERSITY OF N.C. AT CHAPEL HILL



00049312634

